

The dough hook should be used for all heavier substances such as cookie doughs, yeast doughs, pastry doughs and other heavy doughs. The dough hook should always be used when adding nuts, chocolate chips, dried fruits, hard butter or other fats, hardened brown sugar, etc. to a mixture.

Use of mixing bowl with twin beating whisks

Before beginning to attach this or any other attachment, make sure that the power unit is on a smooth, clean, suitable surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the mixing bowl and twin beating whisk assembly for the first time, it is recommended that the bowl, anti-splash cover, filling funnel cap and twin beating whisk assembly be washed. All components of the mixing bowl and the twin beating whisk assembly are dishwasher safe. However, it is recommended that the beating whisk assembly be disassembled before cleaning.

The beating whisk assembly may be disassembled as shown in figures 7a and 7b, and washed in the dishwasher along with the mixing bowl and other components. After washing, make sure the whisk assembly components are dry before reattaching the whisks as shown in figures 7c and 7d.

The driveshaft should also be removed from the mixing bowl for cleaning, if it has not already been done. See previous section, covering mixing bowl and dough hook, for instructions on how to remove driveshaft.

2. If you have not already done so, remove the motor drive cover and place the mixing bowl on the mono drive of the power unit and turn the bowl counter-

clockwise with a slight downward pressure until bowl is firmly seated on the mono drive coupling, see figure 4.

⚠ CAUTION

Failure to make sure that the bowl is properly seated on the mono drive coupling before the power unit is turned On can result in damage to the bowl and/or coupling.

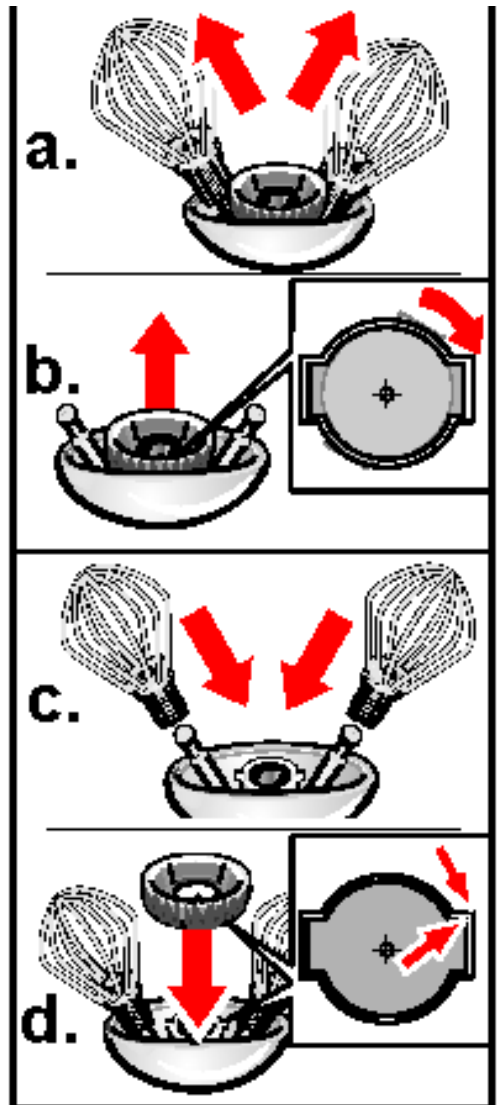


Figure 7.

3. Place and engage the twin beating whisk assembly on the driveshaft of the mixing bowl as shown in figure 8a.

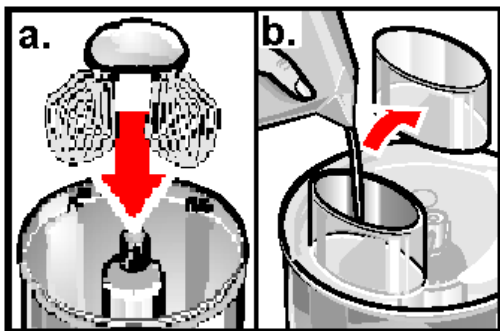


Figure 8.

4. Place the anti-splash cover on the bowl so that the tabs on the bowl fit into the recesses in the cover, and turn the anti-splash cover counterclockwise to fasten the bowl cover to the bowl.

The anti-splash cover has an integral filling funnel with a cap. The cap may be removed to add ingredients, as shown in figure 8b, but the cover and cap should be in place whenever the power unit is in operation. The anti-splash cover and cap serve to prevent the escape of flour dust at the beginning of the stirring process, as well as prevent splatter, and also serves to prevent accidental contact with the moving whisks.

Placing into Operation w/Twin Beating Whisks

Make sure that the switch is in the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug into the wall outlet. The bowl with whisk assembly is now ready for operation. See table 1 for examples demonstrating the use of the twin beating whisks.

Mixing bowl tips:

1. When using the mixing bowl to knead or mix a recipe designed to be prepared by hand, you will find that with the Bosch Kitchen Machine you can usually place all the ingredients in the mixing bowl at once. When doing this, always place the liquids in first. This will assure more thorough mixing.
2. When adding ingredients to a mixture:
 - a. Turn the rotary switch to a lower speed
 - b. Remove the cap from the filling funnel
 - c. Add the ingredients through the funnel opening and replace the cap
3. If a large batch of dough is to be left in the mixing bowl and allowed to rise, the cover should be removed and placed only loosely on the bowl so that it is free to move if the dough should begin to press on it.

Removing Contents

Before beginning to remove the contents from the mixing bowl, make sure that the power unit has been turned to the Off position, "O/Off." Remove the anti-splash cover by turning the cover clockwise and lifting off. Once the cover has been removed, the dough hook or the twin beating whisks may be removed by turning the hook or whisk assembly clockwise while lifting.

The mixing bowl can be removed from the power unit by turning the bowl clockwise while lifting.

The contents may now be used as desired.

Care and Cleaning of Bowl and Its Accessories

The mixing bowl, twin beating whisks, dough hook anti-splash cover, filling funnel cap and bowl, either the stainless steel bowl or plastic bowl, are dishwasher safe.

To facilitate cleaning:

- > The driveshaft should be removed from the mixing bowl, see figure 4
- > The beating whisk assembly should be disassembled, see figure 7

The power unit of the kitchen machine should be cleaned using a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Stainless Steel Blender (MUZ 7 MX3)

WARNING

1. There is a risk of injury from sharp blades when using the blender attachment.
2. Keep hands and utensils out of the blender jar while it is attached to the power unit.
3. Blades are sharp. Handle carefully.
4. To avoid injury, never place blade assembly on power unit without blender jar properly attached.
5. Always operate the blender with the cover in place. Always hold the cover in place when in operation to prevent the cover from coming off.
6. The use of attachments, including canning jars, not recommended by the manufacturer, may cause a risk of personal injury.
7. When blending hot and/or frothing liquids, process a maximum of 18 fluid ounces (0.5 litres) at a time.

The Bosch Concept 7400 Kitchen Machine includes the MUZ 7 MX3 blender. The blender accessory consists of, see figure 9.

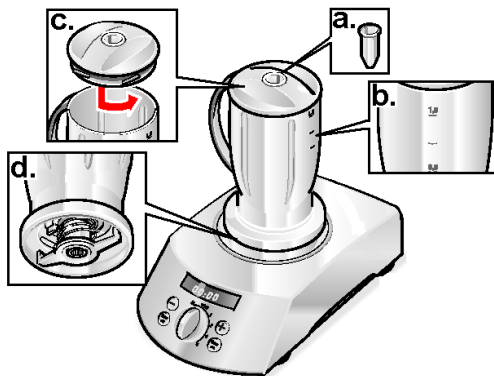


Figure 9.

- 9a. Cover closure/funnel
- 9b. Blender jar
- 9c. Cover
- 9d. Blade assembly

How to Use Blender

The blender has been designed for crushing ice; mixing liquids; pureeing vegetables; preparing special diet and infant foods; pulverizing fruit, vegetables, nuts and dried bread (for bread crumbs); and preparing mayonnaise and sauces.

Before beginning to use this or any other attachment, make sure that the power unit is on a clean, smooth, suitable work surface and switched to the Off position, "O/Off," and that you have removed the motor drive cover.

1. Before using the blender for the first time, it is recommended that the blender jar cover, closure/funnel and blade assembly be washed. All components, except the blade assembly, are dishwasher safe. Remove the blade assembly from the blender, see figure 10.

CAUTION

Blade/base assembly is very sharp.
Handle with care.

The blade assembly may be easily removed, by inverting the blender, pressing down on the quick release handle, turning it counterclockwise until it stops, as shown in figure 10a, and then lifting up, see figure 10b.

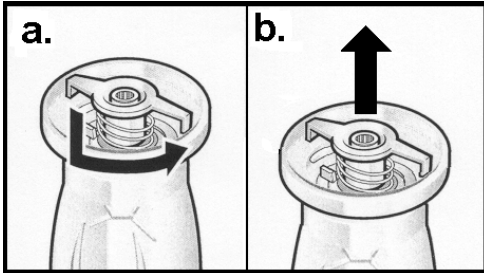


Figure 10.

Wash the blade assembly under running water. Do not place the blade assembly in the dishwasher or allow it to stand in water. This will tend to wash out the lubricant. After cleaning, rinse thoroughly and dry before using.



Figure 11.

2. To assemble or reassemble blade assembly into the blender, insert the blade assembly into the blender jar as shown in figure 11, press down on the

quick release handle of the blade assembly and turn clockwise to the stop. The blade assembly is then back in place.

3. If you have not already done so, remove the motor drive cover and place the blender on the mono drive. Turn counterclockwise to lock the blender in place, see figure 12a.

Placing Blender into Operation

Make sure that the switch is in the Off position, "O/Off." Unwind the electrical cord to the necessary length and plug it into wall outlet. The blender is now ready for operation.

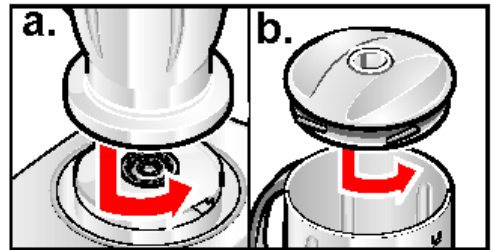


Figure 12.

Normally when blending, the blender jar should be filled with the entire amount of material to be blended, if possible, before switching the appliance on. The cover and cover closure should always be in place after filling the blender jar, and before switching the power unit to On. Any subsequent additions to the blended material should be made through the cover opening, see figure 13. For solids and/or granular material, remove the cover closure/funnel to add the material, as shown in figure 13a. For liquids, the closure/funnel may be left in place and the liquids added by pouring them into the closure/funnel, see figure 13b.

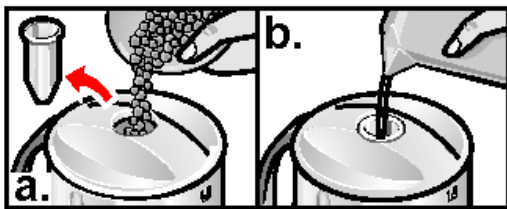


Figure 13.

Example of Use of Blender

To familiarize you with the operation of the blender, a sample recipe for mayonnaise is provided below:

Mayonnaise Recipe

- 1 whole egg
- 1/3 cup of vegetable oil
- 2 tablespoons lemon juice or light vinegar
- 1 teaspoon sugar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon of salt
- 2/3 cup of vegetable oil

Mix all ingredients, except final 2/3's cup of oil, for a few seconds at speed 1, then quickly pour the oil in through the opening in the cover in a uniformly thick stream, as shown in figure 13b. Operate the blender at speeds 1 or 4 until mixture is thick and smooth (approximately 10–20 seconds). Makes 1 1/4 cups.

Tips:

The blender should be operated with careful consideration as to what is required and/or desired. The speed at which the blender is operated and the length of operation for a given job will depend upon the degree of fineness desired or the amount being blended.

When the blender is being used on dry materials, such as nuts or dry bread, the best results will be obtained when the blender jar is filled with approximately 1/2 cup of material to be blended.

If the blender does not start (even after trying the highest speed) after having switched it On and the digital display is showing an error message (i.e., "E:2") the blade has become blocked by the contents. The power unit should be:

1. Switched to Off, "O/Off," and unplugged.
2. The mixture should be removed and the contents at the bottom of the jar loosened.

Removing Contents

Before beginning to remove the contents from the blender, make sure that the power unit has been turned to the Off position, "O/Off." Remove the blender from the power unit by turning the blender clockwise while lifting. With the blender removed from the power unit, the contents of the blender may now be poured into a suitable container or bowl, as desired.

Care and Cleaning of Blender

All components of the blender, except the blade assembly, are dishwasher safe. It is recommended that the blade assembly be cleaned only under flowing water rather than in the dishwasher. Soap and detergent will tend to wash out the bearing lubricant of the blade/base assembly. Do not use scouring cleaners on any of the blender parts.

The power unit of the kitchen machine should be cleaned with a clean, damp cloth only. Never use coarse or caustic cleaning products to clean this appliance. Never immerse the power unit in water.

Service and Repair

The Bosch Concept Series Kitchen Machines require no special care other than the care and cleaning noted in this manual. If you are having a problem with your machine, before calling our Customer Support group, please refer to the TROUBLESHOOTING section below. If after reviewing the troubleshooting section and trying its remedies, you are still having a problem, please do contact us by either writing to us at:

- **Bosch Small Appliances
Customer Support**
BSH Home Appliances
5551 McFadden Avenue
Huntington Beach, CA 92649

or e-mailing us at:

- **boschsmallappliances@bshg.com**

or calling us at:

- **1 (866) 44BOSCH**
[1 (866) 442-6724]

If you do write to us, please include your e-mail address or a daytime telephone number where you may be reached.

Also, to view our full product line, please visit our Web site:

- **www.boschsmallappliances.com**

TROUBLESHOOTING

Fault	Cause	Remedy
Power unit shuts off. “E:1” is displayed, all segments are flashing, timer function is off.	Power to kitchen machine was interrupted while power unit was on.	Turn rotary switch to the Off position, “O/Off,” and then turn back on.
Power unit shuts off. “E:1” is displayed, all segments are flashing, timer function is off.	Power unit has been overloaded; for example, the blender blades may be blocked.	Turn power unit to the Off position and unplug. Correct the problem. Plug unit in and turn rotary switch to start.
Power unit shuts off. “E:3” is displayed, all segments are flashing, timer function is off.	Power unit is overheated.	Turn power unit to the Off position and unplug. Correct the problem. Allow unit to cool (do not operate for 30 minutes, minimum). Plug unit in and turn rotary switch to start.

Sample Recipes

Salsa

Chop the following ingredients in Bosch blender or food processor, on speed 3 or 4:

- 1–4 Dried Arbol chilies**
(start with one, add more for increased spiciness)
- 1 clove garlic**
- 1/8 cup water**
- 8 ounces tomato sauce (add half)**

Next add:

- 1 1/2 teaspoons oregano**
- 3/4 teaspoons cumin**
- 1 bunch of fresh cilantro**
- pinch of salt**
- second half of tomato sauce**

Blend all ingredients, on speed 1 or 2, until smooth.

Pesto

- 1 cup loosely packed basil leaves**
- 1/2 cup grated Parmesan**
- 1/3–1/2 cup olive oil (enough for desired consistency)**
- 1–2 cloves garlic**
- 1/4 cup shelled pinenuts**

Lightly toast pinenuts. Let cool. Place olive oil in Bosch blender or food processor. Turn on power and gradually add Parmesan cheese, garlic and basil leaves. Process, on speed 1 or 2, until smooth. Add pinenuts and blend thoroughly.

Toss with cooked pasta or spread on bread or crackers.

Fruit Smoothies

- 2 cups fruit juice**
- 2 cups frozen fruit**
- 1/2 can frozen juice concentrate**
- 1 cup fruit-flavored yogurt**
- 1–2 cups of ice**
- 1 fresh banana**

Place all ingredients in Bosch blender and mix until smooth, on speed 3 or 4. Experiment with different flavor combinations such as tropical, berry or melon.

French Bread

- 4 tablespoons active dry yeast**
- 4 cups hot water**
- 6 tablespoons sugar**
- 2 tablespoons salt**
- 1 cup vegetable oil**
- 10–12 cups of flour (white or wheat)**
- 4 tablespoons gluten**

Place all ingredients in Bosch mixing bowl. **Thoroughly knead** on speed 1 or 2 (8–10 minutes). Let rise in the bowl 10 minutes, then punch down. Punch down 4 or 5 times. Divide into 3–4 regular loaf pans or shape into rounds. Slash tops with sharp knife and brush with egg wash. Let raise until doubled in size. Bake 30 minutes at 400° F.

Oatmeal-Chocolate Chip Cookies

2	cups packed brown sugar
1	cup shortening
2	eggs
1	teaspoon vanilla
1 3/4	cups flour
1	teaspoon baking soda
1/2	teaspoon salt
3	cups quick-cooking rolled oats
1	cup chocolate chips

Cream the brown sugar, shortening, eggs and vanilla in the mixing bowl, on speed 1 or 2. Add flour, baking soda and salt. Blend well, stir in rolled oats and chocolate chips by hand. Drop by spoonfuls onto greased baking sheets. Bake in a 350° F oven for 8–10 minutes. Cool before removing from pan. Makes 5 dozen.

Acknowledgments:

The sample recipes listed above were submitted by:

Salsa - Caroline Ciarelli, BSH Home Appliances

Pesto - Kitchen Resource

Fruit Smoothies - Marni Rader, BSH Appliances

French Bread - Kitchen Resource

Oatmeal-Chocolate Chip Cookies - Kitchen Resource

SPECIAL ACCESSORIES



MUZ 7 MX 3
stainless steel blender



MUZ 7 MX 1
plastic blender



MUZ 7 MM 2
food processor



MUZ 7 TS 1
discs/shredder



MUZ 7 GM 1
grain mill w/steel cone grinder
(requires angled gearing)



MUZ 7 GM 2
grain mill w/stone grinder



MUZ 7 WG 1
angled gearing
(required for MUZ 7 GM 1 & MUZ 7FW 1)



MUZ 7 FW 1
meat grinder
(requires angled gearing)



MUZ 7 ZP 1
citrus juicer



MUZ 7 EB 1
ice cream maker



MUZ 7 NV 1
pasta attachments
(requires meat grinder)



MUZ 7 FV 1
fruit pulper attachment
(requires meat grinder)



MUZ 7 SV 1
fancy cookie attachment
(requires meat grinder)



MUZ 7 RV 1
grater attachment
(requires meat grinder)



MUZ 7 ER 1
spare stainless steel bowl
(without mixing tools)



MUZ 7 KR 1
plastic bowl

Important Notes

BOSCH Small Appliance Warranty

BSH Home Appliances (“BOSCH”) warrants all new small appliances to be free from original defects in design, materials and workmanship for one (1) year after the sale to the original owner.

Within the stated warranty period, BOSCH will repair or replace, at its sole option, any small appliance or parts thereof which prove defective under the conditions of normal use and service at no charge to you. It is the owner’s responsibility to return the appliance for repair. Repaired and replacement small appliances and parts shall be the same or as close in appearance as possible to the original for the purposes of this warranty.

Should you require service of your BOSCH small appliance, please contact customer service at 1-866-44-BOSCH. Repair of BOSCH appliances should only be performed by qualified technicians.

This warranty is limited to the original consumer purchase and is not transferable. Specifically excluded from this warranty are failures caused by accident, misuse, neglect, abuse, including tampering, use of frequency or voltage other than marked on the product, and use for commercial purposes.

To the extent allowed by law, this warranty sets out your exclusive remedies, whether for negligence or otherwise. BOSCH will not be liable for any consequential or incidental damages, losses or expenses. **THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED WARRANTIES. ANY WARRANTY IMPLIED BY LAW, WHETHER FOR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHERWISE, SHALL BE EFFECTIVE ONLY FOR THE PERIOD THAT THIS EXPRESSED WARRANTY IS EFFECTIVE. BOSCH DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.**

No attempt to alter, modify or amend this warranty shall be effective unless authorized in writing by an officer of BOSCH. Some states do not allow limitations on how long implied warranties last or the exclusion or limitation of incidental or consequential damages, so the foregoing limitations and exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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